

A M B R O G I O 15

The Milano Pizza Experience

Menu

I N M I L A N

M A N Y H I D D E N

B E A U T I E S

W O U L D

L O V E T O B E

D I S C O V E R E D

APPETIZERS

Burratina e Prosciutto \$ 16

Burrata Cheese from Puglia, Prosciutto Crudo di Parma Aged 20M, EVOO, Olives, Cherry Tomatoes, Herbs Focaccia

Carpaccio di Zucchine e Burrata \$ 14

Burrata Cheese from Puglia, Zucchini Marinated in an Orange, Lemon, Lime Citronette, Olives, Cherry Tomatoes, Herbs Focaccia

Carpaccio di Filetto¹ \$ 15

Thinly Sliced Raw Beef Tenderloin, Citronette, Arugula, Italian Capers, Shaved Parmigiano-Reggiano Aged 24M

Bresaola e Parmigiano \$ 15

Air-dried Salted Italian Beef Aged 3M, Arugula, Cherry Tomatoes, Parmigiano-Reggiano Aged 24M, Lemon

Tartare di Tonno all'Italiana¹ \$ 18

Ahi Tuna Marinated in Orange, Lemon and Lime Citronette, Orange Pulp, Cucumbers, Burrata From Puglia, Chives, Fried Crackers

Tartare di Tonno Mediterranea¹ \$ 18

Ahi Tuna Marinated in Citronette, Olives, Sicilian Capers, Cherry Tomatoes, red Onions, Basil, Crackers



Insalata della Casa \$ 9

Organic fresh mixed Greens, Organic Cherry Tomatoes, Multigrain Croutons, Shaved Parmigiano Reggiano Aged 24M, Balsamic Dressing

Insalata Caprese \$ 12

Mozzarella Fiordilatte, Organic Heirloom Tomatoes, Arugula, EVOO, Balsamic Glaze from Modena
~ Add Mozzarella di Bufala Campana DOP* \$ 5
~ Add Prosciutto Crudo di Parma aged 20M \$ 4

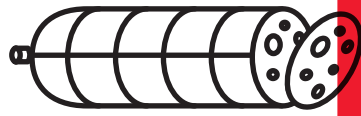
Insalata Siciliana \$ 12

Thinly Sliced Fennels, Orange Pulps, Red Onions, Olives, in an Orange, Lemon and Lime Citronette

Caesar Salad¹ \$ 10

Romaine Lettuce, Cherry Tomatoes, Multigrain Croutons, Homemade Caesar Dressing, Shaved Parmigiano-Reggiano Aged 24M
~ Add Anchovies \$ 4

Herbs Focaccia Bread \$ 4



TAGLIERI

Cold Cuts & Cheese Boards • BUILD YOUR OWN

3 for \$16 ~ 5 for \$21 ~ 7 for \$25

COLD CUTS

- Bresaola** • Air-dried salted Beef aged 3 months
- Pancetta** • Savory Cured Italian Bacon made of Pork Belly
- Mortadella** • Hashed Cured Pork with Pistacchio from Bologna
- Prosciutto Crudo** • Dry Cured Italian Ham from Parma, aged 20M
- Prosciutto Cotto** • Italian Cooked Ham from Parma
- Spianata Calabra** • Spicy Salame from Calabria
- Porchetta** • Savory, Fatty and Moist Boneless Italian Pork Roast
- Speck** • Dry-cured, Lightly Smoked Ham, Produced in South Tyrol

CHEESES

- Hard Cheese from Parma, Aged 24M • **Parmigiano Reggiano**
- Hard Salty Sheep's Milk Cheese from Sardinia • **Pecorino Sardo**
- Extra-Aged, Hard, Salty, Sheep's Milk • **Pecorino Sardo Extra-Vecchio**
- Cow's Milk Cheese from the Alpine area of Asiago Plateau • **Asiago**
- Smoked, Cow's Milk, Vesuvio Area • **Smoked Provola di Agerola**
- Veined Italian Blue Cheese • **Gorgonzola Dolce**
- Semisoft, Mature Cheese, with a Strong Aroma • **Taleggio**
- Delicate, Soft and Creamy Cow's-milk Cheese • **Crescenza**

SPECIALTY FOCACCE

NUVOLA

Crispy, Fluffy, 48 Hours Natural Rising Bread with 85% Hydration and Topped with:

(serves 2 people)

Prosciutto & Burrata \$ 25

Prosciutto Crudo di Parma Aged 20M, Burrata Cheese from Puglia

Gourmet Spicy Meat \$ 29

San Marzano DOP^{*} Tomato Sauce, Porchetta (Pork Roast), Nduja (Spicy Spreadable Salame), Burrata Cheese from Puglia, Red Onions, Spicy EVOO

Gourmet Margherita \$ 21

Yellow Whole Peeled Tomatoes, Mozzarella Fiordilatte, Basil Pesto, Fresh Basil, Oregano, EVOO

SCROCCHIARELLA

Crunchy Focaccia Bread Made with Stone Ground Whole Wheat Flour and Filled with:

Prosciutto \$ 22

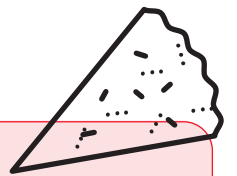
Prosciutto Crudo di Parma aged 20M, Imported Burrata Pugliese, Cherry Tomatoes, Mixed Greens

Porchetta \$ 21

Porchetta (Pork Roast), Imported Burrata Pugliese, Cherry Tomatoes, Mixed Greens, Shaved Parmigiano-Reggiano Aged 24M

Vegetarian \$ 21

Mixed Organic Grilled Veggies, Imported Burrata Pugliese, Cherry Tomatoes, Mixed Greens, Shaved Parmigiano-Reggiano aged 24M



¹Consuming raw meats, poultry, seafood or eggs may increase the risk of foodborne illness;

*DOP: Protected Designation of Origin



OUR SIGNATURE DOUGHS

Special

Ambrogio 15 Secret Wheat Flour Blend, Paper Thin Crust

Whole Wheat

Stone Ground in Purity, Easy to Digest and Ideal for Healthy Diet
+ \$1

Gluten Free

White and Brown Rice Flour Blend, Enriched with a Herb Seasoning
+ \$2

OUR GRAINS

Stone Ground Petra® Flours
100% Italian
Organic, Non GMO Wheat
Nycotoxins, Pesticides and Preservatives Free

PIZZE ROSSE

With San Marzano DOP* Tomato Sauce

Marinara (Vegan) \$ 11

Garlic EVOO, Sicilian Capers, Oregano

Margherita \$ 15

Mozzarella Fiordilatte, Fresh Basil, EVOO
~ Sub Mozzarella di Bufala Campana DOP* \$ 5
~ Add Prosciutto Crudo di Parma Aged 20M \$ 4

Burrata e Prosciutto Crudo \$ 21

Mozzarella Fiordilatte, Burrata Cheese from Puglia, Prosciutto Crudo di Parma Aged 20M

Salsiccia, Asiago e Porcini \$ 20

Mozzarella Fiordilatte, Italian Sausage, Porcini Mushrooms, Asiago Cheese

Verdure Grigliate \$ 16

Mozzarella Fiordilatte, Grilled Veggies
~ Sub Mozzarella di Bufala Campana DOP* \$ 5

Salamino Piccante \$ 17

Mozzarella Fiordilatte, Spicy Spianata Calabra (Salame), Rosemary, Garlic EVOO, Grated Parmigiano

Vegana \$ 16

Grilled Veggies, Mixed Greens, Cherry Tomatoes
~ Add Fresh Burrata Cheese \$ 5
~ Add Vegan Mozzarella Cheese \$ 4

Cotto e Funghi \$ 17

Mozzarella Fiordilatte, Cremini Mushrooms, Prosciutto Cotto

Hannibal Lecter \$ 20

Mozzarella Fiordilatte, Grated Parmigiano, Spicy Spianata Calabra (Salame), Italian Sausage, Porchetta (Pork Roast), Red Bell Pepper

Bresaola, Rucola e Parmigiano \$ 19

Mozzarella Fiordilatte, Bresaola (Cured Italian Beef), Shaved Parmigiano-Reggiano Aged 24M, Arugula, EVOO

Capricciosa \$ 20

Mozzarella Fiordilatte, Cremini Mushrooms, Artichokes, Prosciutto Cotto, Spicy Spianata Calabra (Salame), Oregano

Parmigiana \$ 17

Mozzarella Fiordilatte, Grilled Eggplants, Smoked Provola di Agerola, Grated Parmigiano, Garlic EVOO, Fresh Basil

PIZZE BIANCHE

No Tomato Sauce

Cinque Formaggi \$ 19

Mozzarella Fiordilatte, Asiago, Gorgonzola Dolce, Smoked Provola di Agerola, Grated Parmigiano-Reggiano Aged 24M

Patate e Speck \$ 19

Mozzarella Fiordilatte, Roasted Potatoes, Grated Parmigiano-Reggiano Aged 24M, White Truffle EVOO, Speck (Smoked Prosciutto)

Carciofi, Pancetta e Asiago \$ 19

Mozzarella Fiordilatte, Asiago, Artichokes, Pancetta (Italian Bacon)

Salsiccia, Gorgonzola e Cipolla \$ 17

Mozzarella Fiordilatte, Italian Sausage, Gorgonzola Dolce, Red Onions

PIZZE GOURMET

Pesto e Mortadella \$ 19

Homemade Pesto, Mozzarella Fiordilatte, Cherry Tomatoes, Mortadella

Nduja, Mozzarella di Bufala, Porchetta e Cipolle \$ 23

Nduja (Spicy Spreadable Salame) Sauce, Mozzarella di Bufala Campana DOP* Served Raw, Italian Porchetta, Red Onions, Arugula

Crema di Peperoni, Burrata e Salamino Piccante \$ 23

Spicy Bell Pepper Cream, Mozzarella Fiordilatte, Burrata Cheese from Puglia, Spianata Calabra (Salame), Italian Olives

Pizza Mediterranea \$ 21

Yellow Whole Peeled Tomato Sauce, Mozzarella di Bufala Campana DOP Served Raw, Organic Cherry Tomatoes, Italian Olives, Fresh Basil, EVOO

ADD ON



\$ 2

~ Garlic EVOO
~ Spicy EVOO
~ Onions
~ Capers
~ Arugula

\$ 3

~ Italian Olives
~ White Truffle EVOO
~ Shaved Parmigiano
~ Seasonal Grilled Veggies
~ Prosciutto Cotto
~ Cremini Mushrooms
~ Italian Sausage
~ Sicilian Anchovies

\$ 4

~ Prosciutto crudo
~ Porchetta
~ Salame
~ Spicy Salame Calabrese
~ Vegan Mozzarella Cheese
~ Artichokes
~ Speck
~ Italian Pancetta

\$ 5

~ Italian Porcini Mushrooms
~ Fresh Burrata Pugliese
~ Mozzarella di Bufala Campana DOP*



D *Home Made* DESSERTS

Tiramisù Tradizionale \$ 8

Layers of Lady Fingers Dipped in Espresso, Imported Mascarpone Cheese and Cocoa Powder

Salame al Cioccolato \$ 8

"Salame Shaped" Chocolate Dessert Made with Cocoa and Biscotti, Served with Homemade Whipped Cream

Torta Frutti di Bosco \$ 8

Mixed Berry Cake Filled with Italian Pastry Cream

Scrocchiarella alla Nutella \$ 14

(For 2) – Crunchy Focaccia Bread filled with Nutella

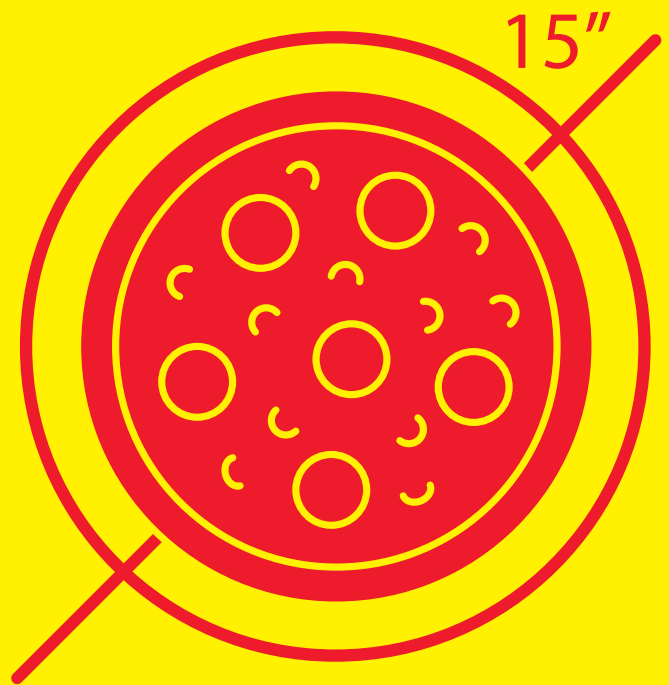
Tartufo Gelato \$10

Shell of Hazelnut and Cocoa Homemade Gelato with a Molten Chocolate Heart
Make it Vegan (Soy Milk) **\$11**

Gelato \$ 6

Vanilla or Chocolate Ice Cream
Make it "Affogato"
(with Italian Espresso) **\$ 9**

**Ambrogio15 Special Homemade Gelato
in Collaboration with Bobboi Natural Gelato \$ 9**
Ask your Server



ambrogio15.com

Take Away and Delivery Ordering · Online Wine & Grocery Shop

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926 Turquoise Street, Suite H
San Diego - CA 92109
858-291-8650

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619-450-6839

Ambrogio15 Del Mar
12925 El Camino Real,
San Diego - CA 92130
Coming Soon!

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